



## Haluski



4 servings



45 minutes -  
1 1/2 hours

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### INGREDIENTS

- 1 Large Onion, Sliced in rings
- 1 Medium Cabbage, shredded
- 8 oz Egg Noodles
- Salt and Pepper
- 3-4 Tbsp Butter
- 2 Tbsp Olive Oil

### DIRECTIONS

1. Bring a large pot of salted water to a boil and boil egg noodles 10-12 minutes or until desired tenderness (Or to package directions)
2. Heat a large skillet on medium heat and add the olive oil and onion slices.
3. Slowly cook the onions until they start to caramelize. Turn heat to low and continue to allow the onions to caramelize. A pinch of sugar helps. This can take 30 minutes or more. If you are short on time you may skip the additional caramelization, but if you have time it really adds to the flavor.
4. Once onions are done turn heat to medium heat and add the cabbage and 2 Tbsp butter. Cook until cabbage is fork tender, but still green. 10-12 minutes. Stir often.
5. Add the cooked egg noodles to the cabbage and onion mixture and mix well. Add the remaining butter and stir until melted.
6. Salt to taste and add generous amounts of pepper.

We often eat this as is, but it is also good with the addition of sausage or bacon.